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LIQUID
VENEER
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JAPALAC
VARNISH

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chair or floor, to look
just like new. No spring
cleaning without these.

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you the service. The
price is right, as well.

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SOME NICE DESSERTS

QUICKLY MADE AND DO NOT TAKE
EXPENSIVE MATERIAL

Usual Puddings May Be Varied by
Fresh Fruits Cut Up With
Sugar and Served With
Cake.

Dainty desserts that are quickly
made and do not take too many ex-
pensive materials to make them with
are always in demand for the home
table. The usual puddings may be
varied by the fresh fruits cut up with
sugar and served with cake, or the
different fruit fritters with wine
sauce, frozen creams and molded jel-
lies, custards of all kinds and the
large and widely assorted pie family.
There are always some unfilled recipes,
however, that are good to add to the
handy book's store, and a fair ex-
change is no robbery. Housewives
who are rather proud of their culinary
prowess are always glad to pass tried
recipes on in return for those that
are new to them.

French Pancakes.—Beat two eggs
thoroughly, cream and add two ounces
of butter, two ounces of sugar and
two ounces of flour, mix the ingredi-
ents well and add half a pint of fresh
milk. Beat the mixture until light,
pour onto well-buttered plates and
bake for 20 minutes in a good oven.
As they are ready to serve pile on a
plate, spreading a layer of marmalade
between each cake, and sprinkle with
powdered sugar. Garnish with thin
slices of lemon and serve in a nap-
kin.

Ginger Apples.—Wash and bruise
one and a half ounces of ginger root,
put it into a small jar and cover it
with a quart of a pint of good
whisky; let it stand three days. Add
to it the juice of two big lemons and
two pounds of sugar; pare, core, and
slice into it three pounds of apples,
and simmer all together until the ap-
ples are transparent but not broken.
Remove the apples and strain the
juice over them. Serve with cake and
garnish with candied lemon peel.

Victoria Sandwiches.—Beat a
cream four eggs and their weight in
sugar, butter and flour; add the well-
beaten whites of the eggs, butter a
shallow baking pan and pour in the
batter. Bake in a moderate oven for
20 minutes. Let cool, then spread one-
half over it, and cut into small sand-
wiches. Pile on a plate and serve
with a rich custard.

JEANNETTE NORTON.

Boiled Raisin Cake.

Cover one and one-half cups raisins
with boiling water and let them sim-
mer twenty minutes. Cream three-
fourths cup of sugar with one-fourth
cup butter; add one and one-half
cups flour, one-half cups of the
raisins, water and one egg beaten
light, but not separated. One tea-
spoon soda should be sifted with the
flour. Season with one teaspoon each
of nutmeg and cinnamon, add the rais-
ins, well-drained with flour, and bake
half an hour. The raisins should be
seeded before boiling them. This is
an excellent cake, cheap, easily made
and with a flavor slightly different
from any other of its kind.

A New Way With Spinach.

One large cupful of spinach, boiled
and run through a sieve. A small cup-
ful of melted Parmesan cheese; a can
of artichoke bottoms, half a cupful of
cream, one hard-boiled egg and salt
and pepper to taste. Mix the spinach
with the cheese, chopped egg and
enough cream to form a soft paste.
Season carefully. Heat the artichoke
bottoms in a little milk and water,
drain and lay on the bottom of a but-
tered baking dish. Put a heap of
spinach on top of each bottom and
bake in the oven for 15 minutes.
Serve with melted butter, seasoned
with a little lemon juice.

Pineapple Pudding.

Two and three-fourths cups warm
water; one-fourth cup cold water;
one-third cup corn starch; one-fourth
cup sugar; one-fourth teaspoonful
salt; one-half can grated pineapple;
whites of three eggs. Mix cornstarch,
sugar and salt and mix smooth with
cold water; add hot water and cook
15 minutes, or until mixture thickens,
stirring constantly. Remove from
stove; add pineapple and stiffly beat-
en whites of eggs. Pour into molds
and when cold serve with mustard
sauce.

Soft Gingerbread.

Take two eggs, well beat, one cof-
fee cupful of molasses, one teaspoon-
ful of butter and lard mixed, two tea-
spoonfuls of ginger, one teaspoonful
of cream of tartar, one teaspoonful of
soda dissolved in one-half teaspoonful
of milk or water, one-half teaspoonful
of salt; flour enough to make the
dough as stiff as for a cup-cake. Bake
in a slow oven for half an hour.

Mexican Omelet.

One tablespoon butter, one large
onion, one can tomatoes drained, one-
quarter teaspoon paprika, salt to
taste, three eggs beaten, one table-
spoon table sauce. Serve on crack-
ers or German rusks.

Sirup for Coughs.

Cut onions in slices and put in a
stew pan with a quart of water; add
five cents' worth of rock candy and
boil down to one pint; give in tea-
spoonful doses whenever the children
cough. It is good.

Ran 300 Nights.

A Superb Company of players will
be seen at Holland's Opera House
Friday evening April 28 in a splen-
did production of Harold McGrath's
classic comedy, *The Man On The*
Box, dramatized by Grace Living-
stone Furniss. This play ran over
three hundred nights in New York
City and was an instantaneous hit
from the moment of its first perfor-
mance and has lost none of its power
to catch and hold in its powerful
grasp the hearts of its hearers and
delight them with its stirring scenes
and its delicious high class comedy.

Thomas Owns Up.

When arraigned at Marion, on the
charge of robbing the mails, J. J.
Thomas, a rural route carrier, ac-
knowledgeed that he stole the \$1,000
which disappeared when shipped
from the subtreasury at Cincinnati
to the Bank of Salem, Ky., last week.
He was committed to the federal
court.

Notice to Contrac- tors and Farmers of Christian Coun- ty.

The Fiscal Court of Christian will
still receive bids to let out to the low-
est and best bidder (who shall give
bond with surety approved by the
court) the working and keeping in
repair of all repair of all Dirt Roads
in said county not contracted for,
for not less than one nor more than
four years. The said work shall be
done as prescribed in bonds of con-
tractors, the Fiscal Court reserving
the right to annul any and all con-
tracts made with contractors, when
the terms of the contract are not ful-
ly complied with. Specifications on
file in the office of E. W. Coleman,
Road Supervisor. Said roads to be
let by sections of from 1½ to five
miles. Full particulars can be had
as to any section by calling on the
Road Supervisor, or County Judge.
The Fiscal Court reserves the right
to reject any and all bids.

E. W. COLEMAN.

Road Supervisor.

Business Epigrams.

There is always hope for a green
man, green is a sign of growth.

We are told that opportunities
do not wait, but that must be a mis-
take, for if they do not wait some-
where, why should they be so long
in getting to us?

Some people are inclined to blame
their hoodoo for what is due to their
own do.

The world lives from the hand of
the farm to the mouth of the city.

FOR HOGS USE LION'S REMEDY

To expel the worms, purify the
blood and tone up the system in gen-
eral, and Lion's Imported English
Dip to destroy the lice, cure mange,
scurf and all skin diseases, and to
thoroughly cleanse and disinfect the
outside. Do this, and you are prac-
tically insured against loss from
swine plague, so-called hog cholera,
and innumerable other diseases.

We have never heard of a single
instance of contagious disease where
these two preparations have been
used in connection with each other.
J. B. WALKER, Sales Agent.
Hopkinsville, Ky.

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rates to southeast and southwest on
sale at Little Rock.
For further information call
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JNO. C. MOORE, Agent.

NEW STYLE IN WAISTS

GREAT VARIETY OF DESIGNS NOW
BEING SHOWN.

New Bordered Chiffons, Marquissettes
and Crepes Being Pressed into
Blouse Service With Good Re-
sults—Veiled Blouse Popular.

The shops just now are showing a
great variety of new waists and among
them the veiled blouse has not been
forgotten. These in simple lines are
made to have a new air and a sugges-
tion of warmer days by a touch of un-
brodered batiste or linen used in place
of lace. A yoke and cuffs with an in-
sertion in the front and back, give a
springlike air. The lovely new bordered
chiffons, marquissettes and crepes are
also pressed into blouse service with
excellent results. The striped silk
tailor-made blouse is very much in evi-
dence and it is fashioned of striped taf-
feta or wash silk, the black and white,
blue and white and lavender and white
blouses are very dainty looking. They
are simply made with a few tucks over
the shoulders for fullness, a frill down
the left front, rather scant bishop
sleeves and a high stock of the same
silk, finished with a little bow in front.
Striped linens and men's shirts are
also much used for these tailored
waists. The dressmakers say that
bretelles are going to be very much in
vogue for the spring and summer sea-
son. They come in an entirely new
style and give a very original touch of
a gown. They can be worn with any
kind of a costume. They are made of
velvet ribbon or any other ribbon and
may be in black, white or colors.

The new bretelles are passed under
the belt and are finished back and front
with a large silk tassel. They look
particularly well with separate waist
and skirt, and in this case they are
best made of either black velvet or
satin, and finished with heavy black
silk tassels. The ribbon used is usually
three inches wide.

Hats made of plaid straw are very
much worn in Paris and it is predicted
that they will be popular on this side
too. Those composed of black and
white plaid straw and trimmed with
big loops or wings of the same straw,
will appear first.

Many of the hats are as ridiculously
small as they have been large in the
past, and toque and turban forms are
the preferred ones. It is, however, quite
possible that there will be a reaction,
since the very small hat is not becom-
ing to every woman and the best
dressed woman seeks something which
is becoming rather than the latest
styles. For the all-flower hats gerani-
ums and violets are the leading mill-
inery flowers.

Some of the very high toques are
made of heavy white lace on a wire
and mafine frame. They are trimmed
with big loops of white and black silk
ribbon.

Spring suits are made of black and
white mohair. Many of the new mohair
suits are braided trimmed, and the new
mode buckles are very effective.

Many of the new belts have their
buckles made of satin, or silk, or they
are finished with big medallions of silk
or with flat padded pieces that are
hand-worked in Oriental colors. Bead-
ed belts are much seen.

Light Fruit Pudding.

Work one-half cup of butter until
creamy, add two tablespoonfuls of
sugar, two eggs well beaten, one cup-
ful of milk and two cupfuls of flour
mixed and sifted with three teaspoon-
fuls of baking powder; then add three-
fourths of a cupful of raisins seeded
and cut in pieces; one-fourth of a
cupful of citron thinly sliced; fruit to
be dredged with one-fourth of a cup-
ful of flour. Turn into a buttered
melon mold, tie down cover and steam
one and one-half hours. Mold should
not be more than two-thirds full.

Quick Rising Yeast.

Boil six medium size potatoes in
enough water to have two quarts
when done. Have ready three table-
spoons of sugar, two tablespoons of
salt, one tablespoon of four made
smooth with a little cold water, and
when potatoes have boiled long
enough to mash fine pour over the
above while hot. When cold add one
yeast cake that has been previously
soaked and let all stand about 12
hours. One quart of this makes four
loaves.

Ham With Currant Jelly.

Heat together half a tumbler of
currant jelly, a dust of cayenne and a
tablespoon of butter. Into this lay
thin slices of cold boiled ham; leave
just long enough to be heated thor-
oughly, and serve on hot dish.

Glass Hint.

When thin glasses stick together a
sure way of separating them is to
set the lower glass in warm water
and fill the upper one with cold water.
You will find that they immediately
come apart.

Cause of Poor Cooking.

Poorly ventilated kitchens have
something to do with the prevalence
of poor cooking, authorities say, since
the vitiated air destroys the sense of
taste and smell.

To Use Left Over Rice.

A tasty way of using left over
boiled rice is to put a piece of butter
in the frying pan and adding the rice
when the butter sizzles, fry until
brown.

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